

# The Dealer Brokreacja

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.75 kg (77.5%) | 85 %  | 7   |
| Grain | Platki owsiane            | 0.55 kg (15.5%) | 85 %  | 3   |
| Grain | Caramunich® typ I         | 0.25 kg (7%)    | 70 %  | 80  |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.8 %     |
| Whirlpool | Cascade                | 25 g   | 0 min    | 5.5 %      |
| Whirlpool | Citra                  | 25 g   | 0 min    | 14.2 %     |
| Dry Hop   | Equinox                | 35 g   | 7 day(s) | 16.1 %     |
| Dry Hop   | Cascade                | 25 g   | 7 day(s) | 5.5 %      |
| Dry Hop   | Citra                  | 10 g   | 7 day(s) | 14.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |